

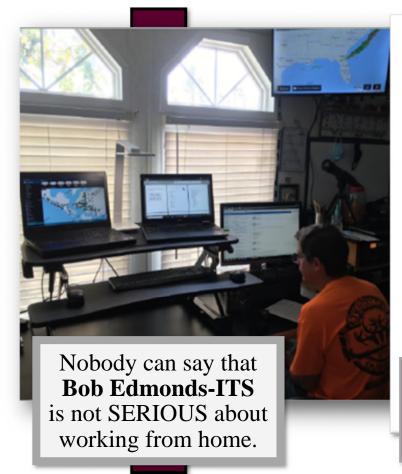


Commission Meetings
Bay County Government Center
May 5th & 19th

Tommy Hamm-District | Robert Carroll-District | William Dozier-District | Keith Baker-District | V Griff Griffitts-District | V









Barbara Shank-Parks & Rec Hard Work, Support & Safety

1 Alvin Edwards 17 Donald J. Banks 1 Thomas A. Money 17 Joanne L. Whitley 2 Kimberly Barbero 17 Roy A. Golden 3 James E. Dodge 17 Stacey L. Adamson 18 Ronald M. Wolf 3 Anthony M. Lama 4 Ross E. Pritchard 20 David J. Pfister 5 Fred T. Wakefield 21 Brandi S. Odom Thomas R. Newton 22 Timothy H. Harper James M. McGinty 22 Christopher Blount 6 Dennis L. Stubbs 22 Misty L. Haddock 6 Christopher Hilburn 22 Michael A. Hayes 7 John H. Deegins 23 David G. Marcum 7 Trevor A. Clark 23 Pamela A. Stanley 7 James C. Tucker 23 Jacob C. Thomas 8 Ariel E. Smith 23 Juston A. Keefe 10 Janie L. Lucas 23 Kayla E. Hitchcock 10 Brandon M. Luczaj 23 Lauren W. Beach 10 Justin W. Walters 23 Kyle A. Polk 10 Paige M. Williams 24 Corey N. Sanders 12 Natasha Lithway 25 Valerie L. Sale 12 Robert E. Vinson 25 Daniel B. Parker 12 Courtney Ziegmont 27 Lisa A. Williams 12 Nigerian D. Hill 28 Douglas A. Cook 15 Michael R. Nelson 29 Stephen Thomason

Ian Jeffries - Engineering Brian Hunt - EMS Division Nakiedra Brown - Planning & Zoning Randall Wright - County Pier Ariel Smith - PC Bch Library

Audrey Johnson - Gulf Co Library

Ariel Smith - PC Bch Library

Spencer Meyer - Water Systems

Melissa Seagroves - EMS Division

Shiquan Green - Fire Services

William Williams - Code Enforcement

John Hasten - Water Systems

ANNIVERSARIES



25 Cupples, Steven Wa

Cupples, Steven Water Systems

15 Gutierrez, Michelle

15 Parker, Eddie Roads & Bridges

15 Werbacher, Don

10 Seal, Michele

5 Millican, Dakota

Engineering

Library

Fire Services

Wastewater Syst

15 Nikos A. Lopez

16 Drew A. Hilliard

31 Kevin L. Shipp

31 William N. Rose



Scruffy

Domino





Bunny



Precious Pet Adoptions

For more adorable faces, go to: https://www.baycountyfl.gov/150/Adoptions



Bay County Animal Control



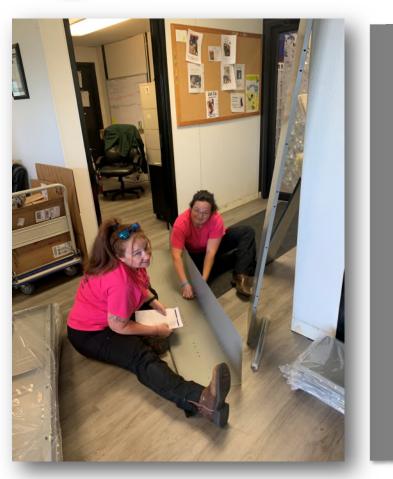


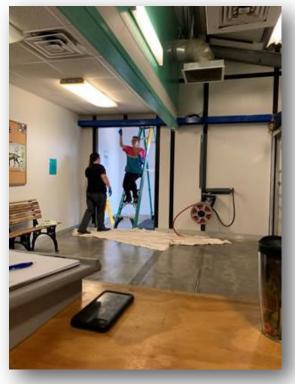
Dr. Megan
Keller
works with
Olive on
the agility
course

Things are happening at Animal Control...

Bay County Animal Control

Pictured: Victoria, Lacey, Paige, Steven and Jason hard at work on improvements. This is really going to be nice once it is completed.









Sugar Is Killing Us

The fact is, sugar acts like poison in high doses—and the amount in our diets is beyond toxic. The typical American now consumes the equivalent of 22 sugar cubes every 24 hours. That means the average person eats +/-70 pounds of pure sugar every year. Our ancestors had 1/2 that...per *year!*

The long-term effects are literally, deadly, making cavities the least of your problems. When we eat so much of it, sugar just wreaks havoc on the body. Over time, that havoc leads to diabetes, insulin resistance, obesity, Alzheimer's disease, breast, endometrial, and colon cancers, inflammation, joint pain, migraines, poor sleep, elevated triglycerides, fatty liver...and the list keeps going! One new study found that normal-weight people who consume above average amounts of sugar, literally doubled their risk of dying from heart disease. Another one pinpoints excess sugar as a major cause of nonalcoholic fatty liver disease, which can lead to liver failure. And for what...taste?

The truth is we're literally hooked. There's plenty of research that shows hyper-sweet foods can be as addictive as some of the hardest-to-quit drugs, like heroin and tobacco. And the death rates of "sugar-induced" illness and disease are far greater.

So, what does sugar do to your body?

It seeps through the walls of your small intestine and triggers your pancreas to secrete insulin, a hormone that grabs glucose from your blood and delivers it to your cells (including fat cells)

As insulin is released it blocks leptin, the

hunger hormone that tells your brain that you're full. The higher your insulin levels, the hungrier you will feel (even when you're stuffed) Now your body thinks it's starving, your brain directs your body to store even more fat.

Insulin is also surging in your brain, which can eventually lead to Alzheimer's disease. On top of that, it produces less dopamine, opening the door for cravings and addiction-like behavior.



Your pancreas continues to pump out insulin to regulate blood sugar day after day. Then your cells become resistant, leaving all that glucose floating around in your bloodstream. Hello Diabetes.

Your liver works to metabolize fructose and turn it into something your body can actually use. The problem is that over time, excess fructose will prompt globules of fat to grow throughout the liver (lipogenesis) ... then it's on to fatty liver disease.

Too much fructose also lowers HDL, or

"good" cholesterol, and spurs the production of triglycerides, a type of fat that can migrate from the liver to the arteries, raising your risk for heart attack or stroke. Regardless of what you've been told, LDL isn't the bad guy, it's Sugar/Triglycerides.



(Continued on page 7)

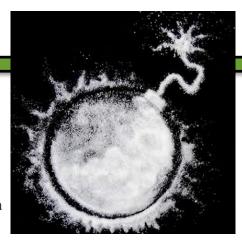


Sugar Is Killing Us

(Continued from page 6)

Once full of sugar your liver sends a distress signal for extra insulin. Since it's already overwhelmed, your pancreas is now in overdrive, which results in total-body inflammation and an even HIGHER risk for obesity and diabetes.

Your immune function can be seriously affected by sugar. As if being sick wasn't bad enough, studies have shown that sugar can interfere with the way your body fights disease. Bacteria and yeast feed on sugar, so excess glucose in the body causes these organisms to build up and cause infections.



Sugar accelerates aging. While you probably know that sugars can affect your waist line, it can also mess with your skin by contributing to wrinkles and sagging. After sugar hits your bloodstream, it will mix with certain protein and cause the skin to lose elasticity and lead to premature aging.

Sugar robs you of important nutrients. People who consume the most sugar have the lowest amount of essential nutrients—especially vitamins A, C, B-12, and calcium. The trade-off is especially dangerous for children and teens, who typically consume the most sugar and the least nutrients.

-Coach JT

APPOINTMENTS NOW AVAILABLE









Bay County Citizen Information Center (CIC)

Call: (850)248-6090 or Email: ask@baycountyfl.gov

Covid-19 Call Center in operation daily, 10 a.m. to 6 p.m.
Staffed by friendly, research savvy Bay County
Public Library Reference Librarians!



Website: www.bayhealthcovid19.com

Online Resources Available With The Library Card.

If anyone forgets their pin or would like an online library card number set up, they can call the Bay County Public Library 850-522-2100

(Monday – Saturday from 9 a.m. to 5 p.m.).



START YOUR FREE ONLINE YOGA PRACTICE!

Stress Relieving Virtual Class (55 Minutes)
https://youtu.be/Y3nHLyKMGe8

Gratitude as a Wellness Practice (6 Minutes)
https://youtu.be/q-4qDL2okXc

Intro to Deep Breathing (10 Minutes)
https://youtu.be/a7cah2moji4





HEALTHY SHEPARD'S PIE

12 Servings

INGREDIENTS

- · 30+ Ounces of Cauliflower Mash
- 2lbs Ground Turkey or Ground
 Chicken
- 1 Large Onion
- 1 Cup Carrots (peeled and diced)
- 1- 6 oz. Can Tomato Paste (garlic flavor is great here)
- ½ Cup Worcestershire Sauce
- 1½ Cup Chicken Broth
- 1tsp Salt
- ½ tsp Pepper
- ½ tsp Thyme
- ½ tsp Paprika
- 12 Oz Package Frozen Peas and Corn (or mixed veggies)
- 1 Cup Reduced Fat Cheddar Cheese

PREP TIME: 40MIN
COOK TIME: 40MINS
TOTAL TIME: 1HR 20MINS



DIRECTIONS

- Prepare homemade cauliflower mash or buy frozen and cook as directed and set aside.
- 2. **Preheat** oven to 375 degrees. Lightly spray a 9x13 glass pan with cooking spray.
- Dice one large onion and measure 1 cup of carrots (canned or peeled and sliced).
- Heat olive oil and in a large skillet over medium heat and add the onion and carrot. Sauté about 10 minutes until vegetables are tender
- Stir in ground turkey or ground chicken and cook until meat is no longer pink - drain if needed.
- Add tomato paste, Worcestershire sauce, chicken broth, salt, pepper, thyme and Paprika. Mix well and cook over medium heat an additional 10-15 minutes until mixture thickens up.
- Prepare frozen peas and corn as directed and add to the meat and vegetable mixture.
 Stir until evenly combined (no additional cook time needed after this step).
- Transfer the meat and veggies into the 9x13 glass pan and spread the cauliflower mash over the top. Sprinkle with cheese.
- Bake for approximately 40 minutes or until the cauliflower mash edges brown and the juice begins to bubble around the edges.
- 10. Cool for 20 minutes before serving.

PRO TIP: This is best served the next day when it has had time to thicken up. ENJOY!



PURSUIT



A monthly wellness newsletter from Better You



High blood pressure means blood is being pushed through your arteries with a force that's too high when your heart beats. It's common. In fact, many people don't even know they have a problem. But if your blood pressure is high when you're pregnant, your baby might not get enough oxygen and blood. It could also limit your baby's growth.

Sometimes blood pressure runs high during the second or third trimesters and goes back to normal after the baby's birth. That's called gestational hypertension. Most women with this condition have a mild increase in blood pressure. Other women develop a severe blood pressure disorder known as preeclampsia. This is a serious condition that can cause complications. It usually occurs after 20 weeks of pregnancy but can also occur after the baby is born.

The cause of preeclampsia is unknown. Your risk is higher if you've had preeclampsia in a previous pregnancy or are 40 or older. Risk also increases if you're carrying more than one baby, obese or pregnant for the first time. Other risk factors include diabetes, kidney disease, lupus or a history of chronic hypertension, as well as infertility treatments such as in vitro fertilization.

Preeclampsia can be difficult to identify. Treatment can range from monitoring or medications to early delivery of the baby. Tell your doctor right away if you experience:

- A severe headache that won't go away
- Rapid weight gain
- · Swelling of the face or hands
- Pain in your upper belly or shoulder
- · Changes in vision such as seeing spots
- Nausea and vomiting after 20 weeks of pregnancy
- Difficulty breathing

There's no way to know if you'll develop preeclampsia. It's important to go to every prenatal visit and pay attention to your blood pressure check and weight gain. Limit stress, make time to relax and never smoke. If your doctor approves, exercise regularly.

Florida Blue members who are pregnant can enroll in the Healthy Addition® Prenatal Education Program. Email healthyaddition@floridablue.com, or call 1-800-955-7635 option 6.

Resources: The American College of Obstetricians and Gynecologists (ACOG) American Heart Association

IN THIS ISSUE

If You're Pregnant, It's Really Important to Watch Your Blood Pressure

Getting a Handle on 'Healthcare Speak' Can Be a Benefit

Recipe of the Month



Getting a Handle on 'Healthcare Speak' Can Be a Benefit



If your doctor uses medical language to explain health issues, it may leave you poorly informed. Sometimes, it can seem like you're speaking different languages. But there's an easy way to help you get more out of talks with your doctor. Learning to cut through medical jargon can help you make better healthcare decisions.

- 1. The best way to learn more is to ask your doctor questions. And don't be afraid to keep asking questions until the information makes sense to you.
- 2. When a doctor gives you instructions, say them back in your own words.
- 3. Take a list of all your medications with you to your next visit so you can review them with

- your doctor. This includes prescriptions, overthe-counter remedies, vitamins, supplements and herbal medications.
- 4. Be honest—the more your doctor knows, the better care they can give you.
- 5. Know your medical history. Ask questions if you're worried about future risks.
- 6. Consider taking a friend or relative along to the doctor-it's helpful to have a second set of ears, and they can take notes!
- 7. If you need an interpreter, let your doctor know.

Resources: www.cdc.gov; www.healthywomen.org; www.hrsa.gov

Ranch Chicken Salad

Ingredients:

- ½ cup 1 percent buttermilk*
- 3 tablespoons mayonnaise
- 2 tablespoon fresh chives, chopped
- ½ teaspoon kosher salt
- 1/4 teaspoon garlic powder
- 1/4 teaspoon onion powder
- 1/4 teaspoon dried parsley
- 1/4 teaspoon dried basil
- Fresh black pepper, to taste
- 2 cups shredded boneless chicken breast, from rotisserie chicken or leftover



Directions

In a medium bowl, combine the buttermilk, mayonnaise, chives, salt, garlic powder, onion powder, parsley, basil and black pepper. Mix.

Add the shredded chicken and mix well. Refrigerate until ready to eat.

'If you don't have buttermilk on hand, tasteofhome.com says can you substitute ½ tablespoon of lemon juice or white vinegar in ½ cup regular milk.

Recipe courtesy of www.skinnytaste.com and for nutritional information click here.

We comply with applicable Federal civil rights laws and do not discriminate on the basis of race, color, national origin, age, disability or sex.

ATENCIÓN: Si habla español, tiene a su disposición servicios gratuitos de asistencia lingüística. Llame al 1-800-352-2583 (TTY: 1-877-955-8773).

ATANSYON: Si w pale Kreyòl Ayisyen, gen sèvis èd pou lang ki disponib gratis pou ou. Rele 1-800-352-2583 (TTY: 1-800-955-8770).

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GOT 30?

Improve your health in only 30 minutes a day!

Join us for Let's Walk Florida! 2020

REGISTER TODAY FOR THE MAY START DATE!

Teams and solo-walkers are welcome!

For more information and to preregister, go to: https://tinyurl.com/letswalkFlorida

Let's Walk Florida! is a 10-week, online educational program designed to help Floridians achieve health through physical activity.

Participants will learn physical activity strategies for:

- Mental and physical wellness
- Weight management
- Chronic disease prevention and management

Code Enforcement has a new officer!

Inspector Scot Thorpe and wife Kate welcomed

Vivian on March 29, 2020.





Here is some happy
news from EMS.
Finn Murphy
8lbs. 14oz. 19"
Dad is Paramedic Mike
Murphy
Both baby and mommy
are doing great

Firefighter Austin Williams

& wife, Tara, introduce tiny Evelyn Joelle

"Miss Evie"



to her big 4 year old sister, Paisley Marie.





See my co-worker's smiling face when work was finished? As a reward we drove to our favorite Bay County park (that I learned about through the fall newsletter, so thank you). Our Parks & Rec. teams always seem to be there and take such good care of Harder's Park – it is my dog, Crissie's, and my happy place to decompress. Her smile was even bigger than when we drove to Texas Roadhouse to get curbside steak. :-P Joyful dog, joyful employee!

Martina Richter

Budget Office Sr. Staff Assistant



Northwest Regional Library System Online Library Resources available for all ages!



Check out books and take online classes for FREE with your library card number!



Libby and Overdrive app:

You will need your pin number in addition to your library card. Register with your library or Northwest Regional Library System. You can check out 5 eBooks or Audiobooks at a time. There are Children's, Young Adult, and Adult titles. Directions on how to return items early is on the back. Visit www.nwrls.com or https://nwrls.overdrive.com/ to get started.



RB Digital eBooks and Audiobooks:

You can create your account with your library card number. This account would also include access to ArtistWorks and Transparent Languages. You can check out 5 eBooks and Audiobooks at a time. There are Children's, Young Adult, and Adult titles. Directions on how to return items early is on the back. Visit www.nwrls.com or https://nwrls.rbdigital.com/ to get started. RB Digital can be accessed online from your computer or through a downloaded app.



ArtistWorks for Libraries:

Located under Education in the RB Digital. Free online music lessons from whether you are just starting out or interested in improving your skills. Lessons are taught by some of the world's most sought-after musicians. Lesson study materials are provided. Instruments include ukulele, guitar, piano, clarinet, vocals, and more! Sponsored by the Ukulele Orchestra of St. Andrews.



Transparent Language and KidSpeak:

Located under Education in the RB Digital. Transparent Languages includes lessons in over 100 languages, including English as a Second Language courses for speakers of over 25 languages. KidSpeak provides interactive language classes for kids with games and puzzles to encourage learning a new language!



Universal Classes:

Access 500 online courses with the option to take the class for fun or for a certificate. Classes include Cooking, Meditation, Painting, Professional Development, Microsoft Courses and more! Visit www.nwrls.com or

https://planfl.universalclass.com/register.htm/ to get started.



How to Return eBooks & eAudiobooks

You can check out up to 5 titles at a time for 3 weeks on both Libby/Overdrive and RB Digital. If you finish a title within that time, you can return eBooks and eAudiobooks early. This allows you to check out more titles!

Libby and Overdrive Returns:

Libby App

When logged into your Libby account, select "Shelf" to look at your loans. Each item will show "Manage Loan" with a square icon next to it. Click the square to see your item loan information. Click on "Return Early" and then select the "Return" Button.

Select the book icon on the top right side to see loans or go to Loans under "My Account". Select return under the item image. Click the "Return Title" button when the return confirmation pops up.

Amazon Kindle Account

RB Digital Returns:

You can select how long you would like to check out an item for up to 21 days. Once you check out a title, it can be easily returned when you are in the RB Digital app. Visit the drop down menu in top left corner. Select Checked Out. And click on the x in the top corner of the items image OR you can click on the image of the item. Select the return button. Select 'OK' when the Return Confirmation pops up.

Northwest Regional Library System
Headquarters: Bay County Public Library
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www.nwrls.com / 850-522-2100

